

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/04/14 **Time:** 10:30 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 35 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 11/05/14 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES110514-0135

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1711	11/18/14	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	400 PAC/ml			
1713	1/17/15	12 Ounces	Drinkable Yogurt	Not Found		<1 EHSCC/g				
1714	11/18/14	12 Ounces	Chocolate	Not Found	Not Found	<1 EHSCC/mL	6400 PAC/ml			
1715	11/18/14	Gallon	Whole Cow Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1716	1/3/15	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1717		100 mL	In Plant Raw		Not Found		9100 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11/05/14 **Time:** 09:40

Temperature when Analyzed: 1.0 °C

Comment: Processed temp control not received; 32 oz Unsweetened yogurt (Sample #1712) was selected to be temp control per Chuck Wood.

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow